Hospitality & Tourism Career Cluster
Pre-Tech Foundation Program
(CIP: PTF09)

<u>Core Pre-Tech Foundational Competencies</u>

A. *Think Critically and Solve Problems:*
    1. Solve problems and make decisions in work-related situations
    2. Use observation skills to analyze work-related situations
    3. Apply measurement and spatial skills

B. *Communicate Effectively:*
    1. Apply basic communication skills
    2. Apply oral communication skills
    3. Apply written communication skills
    4. Apply listening skills
    5. Build interpersonal relationships

C. *Manage Resources (Health and Environmental):*
    1. Apply self-management process in the workplace
    2. Implement safety procedures and programs
    3. Determine resources needed to produce a given product/service
    4. Ensure the quality of products and services

D. *Work Effectively and Responsibility:*
    1. Demonstrate leadership
    2. Contribute to teamwork
    3. Demonstrate responsibility for learning
    4. Choose ethical courses of action in all work assignments and personal interactions
    5. Demonstrate the work ethic

E. *Demonstrate Employability and Manage a Career:*
    1. Upgrade career skills

F. *Demonstrate an Understanding of Academic Connections to:*
    See enclosed crosswalk

G. *Demonstrate and Understanding of a Chosen Career Cluster:*
    1. Describe the industry, history, traditions and current trends within the Hospitality & Tourism Career Cluster.
    2. Explain career opportunities within the Hospitality & Tourism Career Cluster.

Technical Pre-Tech Foundational Competencies:

1. ***Demonstrate Knowledge of the Professional Food Service Industry:***
   a. Outline careers in the food service industry (K.00l)
   b. Explain food service history (K.002)

2. ***Demonstrate Knowledge of Equipment, Utensils and Facilities:***
   a. Identify, operate, and maintain kitchen equipment, utensils, and facilities (L.002)

3. ***Demonstrate Basic Food Preparation Skills:***
   a. Define basic culinary terms and methods (M.00l)
   b. Read and follow recipes with appropriate conversions (M.002)
   c. Use correct measuring techniques (M.004)
   d. Demonstrate Mise en place (M.009)
   e. Prepare desserts and baked goods (M.016)

4. ***Prevent Accidents in the Food Service Industry:***
   a. Demonstrate safety in the kitchen and dining room service